

Olive Garden Sam Remo

Notes:

Chicken doesn't have to be boring.

Ingredients:

1 1/2 lbs. Green bell peppers - Cut into strips
8 oz. Yellow onion - Cut into 1/2" strips
1 lb. Mushrooms - halved
1/4 C. Olive oil
4 tsp. garlic - minced
32 oz. Canned tomatoes w/juice - cut 1/2" pieces
16 oz. Tomatoes - crushed in puree
1 1/2 tsp. Thyme
1/2 tsp. Marjoram
3/4 tsp. Black pepper
1/4 tsp. Crushed red pepper
1/2 C. White wine
4 tsp. chicken bouillon granules
Flour for dredging
2 lbs. boneless skinless chicken breast halves
Olive oil as needed
1 lb, Fresh spaghetti

Preparation:

Heat oil in Dutch over medium high heat. Add peppers, onions and mushrooms and saute, stirring constantly for 15 to 20 minutes. Add garlic and cook 2 more minutes. Stir in tomatoes, herbs, wine and bouillon. Lower heat and let simmer while preparing chicken. Heat 1-tablespoon olive oil in a large non-stick skillet. Dredge chicken in flour and saute until golden. Do not crowd skillet; add more olive oil as necessary. As pieces are browned, add to tomato-pepper sauce. When all pieces have been added, cover and simmer 10 minutes to finish cooking chicken. Serve sauce over pasta.